

Salt and Pepper Prawns Recipe

Ingredients:

- King Prawns – 1.5 kgs, peeled, deveined, tails left intact
- Cornflour – 2/3 cup
- Sea Salt – 2 tblsp
- Black Peppercorns – 2 tblsp, coarsely powdered
- Oil – 1/2 cup
- Coriander Leaves – 1/2 cup, finely chopped
- Red Chillies – 2, finely sliced
- Spring Onions – 2, finely sliced



Method:

- Mix the cornflour, salt and pepper in a bowl.
- Add the prawns and toss well to coat the prawns with the cornflour mixture.
- Shake off any excess flour.
- Heat oil in a large frying pan over medium flame.
- Add the prawns in batches and cook for 5 minutes or until pink in colour.
- Remove and drain excess oil.
- Transfer to a serving plate.
- Sprinkle coriander leaves, spring onions and red chillies.
- Serve at once.